

**Ingredients:**

8 chicken drumsticks
 For the glaze:
 125ml clear honey
 4 tbsp Dijon mustard
 4 tbsp wholegrain mustard
 4 tbsp white wine vinegar
 2 tbsp sunflower oil
 Salt and pepper

Method:

1. Using a sharp knife, make 2 – 3 diagonal slashes in the chicken drumsticks and place them in a large non-metallic dish.
2. Mix all the ingredients for the glaze together in a jug and season to taste with salt and pepper.
3. Pour the glaze over the drumsticks, turning until the drumsticks are well coated.
4. Cover with clingfilm and leave to marinade in a refrigerator for at least 1 hour.
5. Preheat the barbecue. Drain the chicken drumsticks, reserving the marinade.
6. Cook the chicken over medium hot coals, turning frequently and brushing with the reserved marinade, for 25 – 30 mins, or until thoroughly cooked.
7. Transfer to serving plates and serve immediately.

Source: Carton Bros



This entry was posted in [Chicken](#), [Summer](#). Bookmark the [permalink](#).

FOOD IRELAND NEWSLETTER SIGN UP

CUSTOMER SERVICE

Hours of Operation

Monday-Thursday: 8am - 5pm EST

Friday: 7am - 4pm EST

Call us

877-474-7429

- [Customer Service](#)
- [Shipping Policy](#)
- [LOGIN & SAVE](#)
- [Earn Points](#)
- [Returns](#)
- [Security](#)
- [FAQ/Help](#)
- [Site Map](#)

- [About Us](#)
- [Company](#)
- [Contact Us](#)
- [Privacy Policy](#)
- [Terms of Use](#)
- [Home](#)
- [Food Ireland Ltd](#)
- [Wholesale](#)

Irish Potatoes Candy

Ingredients:

- ¼ cup softened butter
- 4 ounces cream cheese, softened
- 1 teaspoon vanilla extract
- 1 10-ounce package of confectioner's sugar
- 7 ounces sweetened flaked coconut (2-1/2 cups)
- 1 tablespoon ground cinnamon

Preparation Instructions:

NOTE: *BE SURE TO USE REGULAR CREAM CHEESE*, not whipped or reduced fat-free type

In a large bowl, cream together the butter and cream cheese.

Add vanilla and confectioner's sugar.

Beat/Mix until mixture forms slightly into a ball.

Stir in coconut with a spoon. (Stir until coconut is well blended into ball.)

Roll the mixture between your hands to form small potato-shaped candies or roll in to small balls. (I found it easier to roll the candy into bite-size balls then slightly squeezing ball into the shape of a potato. I then used a large dinner plate to place the candy potato shapes: the dinner plate(s) provides some coolness to keep the potato candy from becoming softer.)

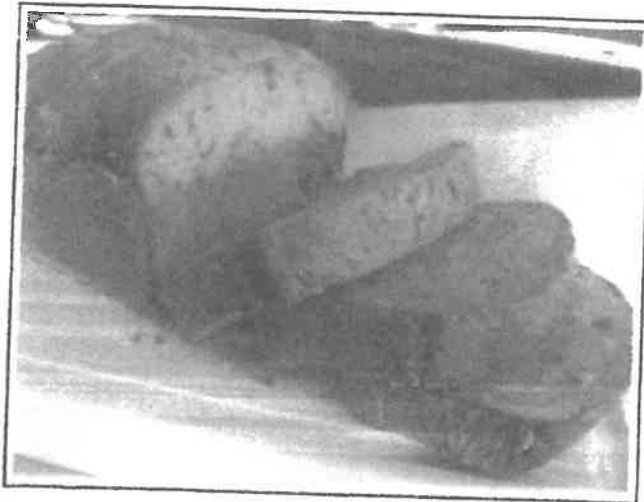
Place cinnamon in a shallow dish and roll potato candy balls in it.

Place the potato candy balls on a cookie sheet and chill for about 1 hour or until firm.

If you prefer "dirtier potatoes." Roll the potato candy a second time in the cinnamon after they have been chilled.

Yields: approximately 4-6 dozen (depending on how small/large the candy is shaped/rolled.)

Pistachio St. Patrick's Day Bread



This bread is so scrumptious and the kids love that its green...its perfect for this "FUN festive IRISH DAY". Pistachio is one of my favorite flavors...which makes this bread one of my favorites. You have to try it...you'll be glad that you did.

Pistachio St. Patrick's Day Bread

- 1 yellow cake mix
- 4 eggs
- 1/4 c. oil
- 2 T. water
- 1 (3 oz) pkg. instant pistachio pudding mix
- 1 c. sour cream
- 1/2-1 t. green food coloring
- 1 t. almond extract
- 3/4 c. chopped walnuts

Preheat oven to 350 degrees. Grease and flour two loaf pans. Mix all ingredient together until well blended. Pour into prepared pans. Bake for 40-45 minutes. Cool 10 minutes before removing from pans.

2/28/2017

Diane's Colcannon - Printer Friendly - Allrecipes.com



Diane's Colcannon



Prep
20 m

Cook
20 m

Ready In
40 m

Recipe By: DianeF

"While colcannon seems to be associated with St. Patrick's Day, I love the combination of potatoes, cabbage, onion, and bacon all through the cooler months of fall and winter! I attend an annual St. Paddy's Day party and this is the dish I'm always asked to bring...and I'm happy to say that the bowl comes home empty every time!"

Ingredients

2 1/2 pounds potatoes, peeled and cubed
4 slices bacon
1/2 small head cabbage, chopped
1 large onion, chopped

1/2 cup milk
salt and pepper to taste
1/4 cup butter, melted

Directions

- 1 Place potatoes in a saucepan with enough water to cover. Bring to a boil, and cook for 15 to 20 minutes, until tender.
- 2 Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving drippings, crumble and set aside. In the reserved drippings, saute the cabbage and onion until soft and translucent. Putting a lid on the pan helps the vegetables cook faster.
- 3 Drain the cooked potatoes, mash with milk and season with salt and pepper. Fold in the bacon, cabbage, and onions, then transfer the mixture to a large serving bowl. Make a well in the center, and pour in the melted butter. Serve immediately.

ALL RIGHTS RESERVED © 2017 Allrecipes.com
Printed From Allrecipes.com 2/28/2017

Lime Jello Salad

(1)

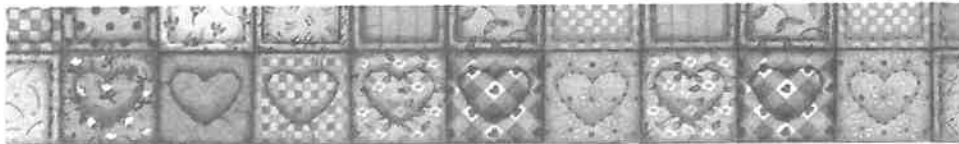
6 oz lime jello
3 C water 2 hot 1 cold
8 oz cream cheese
1/2 C half & half
2 C crushed pineapple drained
nuts optional

(2)

Make jello with 2 C hot & 1 C cold water. Refrigerate until beginning to set.

Beat cream cheese and half & half together until consistency of mayo. If hip jello until frothy. Add cream cheese blend. Add pineapple. Refrigerate

Eleanor Debo



Recipe PISTACHIO SALAD

From TONI STURTON

Makes

1 PKG PISTACHIO PUDDING

20 OZ CAN ~~CRUSHED~~ CRUSHED PINEAPPLE

1/2 C CHOPPED NUTS

1 C MINI MARSHMALLOWS

1 LARGE COOL WHIP

MIX THE CRUSHED PINEAPPLE AND JUICE WITH THE PUDDING UNTIL PUDDING IS DISSOLVED. ADD REMAINING INGREDIENTS CHILL

Scotch Eggs.

Ingredients:

6 hard boiled eggs, peeled and patted dry

1lb sausage (I use Jimmy Dean, 1/2 lb mild and 1/2 lb hot mixed together

1 - 1 1/2 cups bread crumbs (Today I used seasoned Panko crumbs, I usually use Italian seasoned regular bread crumbs, the Panko made them very crispy which I liked but the color of the finished product was a bit off.)

Dipping Sauce:

Mayonnaise

Dijon Mustard

Directions:

Mix both sausages together together and divide into 6 equal portions, flatten the piece into an oval shape and place egg in the center and begin to work the sausage to completely cover the egg.

Roll into crumbs covering the sausage ball.

Place on rack on baking sheet, bake at 400 degrees for 30-35 minutes or until sausage is cooked.* (Turn them over half way through cooking)

For the dipping sauce mix Dijon mustard into the mayonnaise per your own personal taste

Slice eggs in half lengthwise and serve with sauce on the side

*Note if using Panko crumbs spray the sausage balls with cooking spray or olive oil to help them brown. Also using a rack will help with over browning.

If you love a Reuben you will love this impressive creation. It has all of the flavor packed into a great looking table trophy.

Skill: Intermediate | **Prep Time:** 20 | **Bake Time:** 30-35 | **Servings:** 8

Ingredients:

- 1 Loaf Rhodes Bread Dough, or 12 Rhodes Yeast Dinner Rolls, thawed to room temperature
- 1/3 cup ~~light Italian cheese salad dressing~~ *thousand island dressing*
- 1/2 pound thinly sliced ~~turkey pastrami~~ *corned beef*
- 8 slices Swiss cheese
- 1/2 cup ~~sauerkraut~~, drained
- 1 egg white, beaten
- 2 tablespoons caraway seeds

Instructions:

Spray counter lightly with non-stick cooking spray. Roll loaf or combined dinner rolls into a 12x16-inch rectangle. Cover with plastic wrap and let rest 10-15 minutes.

Remove wrap from dough and pour dressing lengthwise in a 4-inch strip down center of dough. Top with pastrami, Swiss cheese and sauerkraut. Make cuts 1 1/2-inches apart on long sides of dough to within 1/2-inch of filling. Begin braid by folding top and bottom strips toward filling. Then braid strips alternately, left over right. Finish by pulling last strip over and tucking under braid.

Lift braid with both hands and place on a large sprayed baking sheet. Brush with egg white and sprinkle with caraway seeds.

Bake at 350°F 30-35 minutes or until golden brown. Cool slightly and slice to serve.

Braided Reuben Bread